

Counsel For House "Leak" Investigators

Sherman L. Whipple, who was selected by the house rules committee as counsel and inquisitor in the investigation of the alleged peace note leak.



SHERMAN L. WHIPPLE

is one of the foremost trial lawyers in New England and a particularly brilliant cross examiner. He holds the distinction of having received the largest fee ever paid a lawyer in Massachusetts, \$220,000, for his work in the Bay State Gas company receivership case.

Smartly Said

The lobster of courtship usually comes a shrimp after marriage. A first class schemer can often land a job where a first class workman fails.

Mother's Doll Story

Some Nice Kittens

There was once a mother cat who had three beautiful kittens. The oldest was Timmy, the next Dora, and the baby was Ted.

Things Worth Knowing

Lemon juice keeps cooked sweet breads or mushrooms from becoming dark. Squeeze a little juice over them and they will keep for some time.

Modern Way of Making A Linseed Poultice

Linseed is a favorite ingredient in poultice making because of the oil in the seeds, which not only helps in retarding the heat, but serves as a stimulant to the skin.

NAMING A CITY.

How It Came About That Sedalia Was Not Called Sedville. The city of Sedalia was both founded and named by General George R. Smith, who was a distinguished citizen of Missouri.

Light as Chaff

A Time Waster.

Pat had seen nearly every clock in the place, but had discarded all of them as not being good enough for his purpose. The weary shopman had exhausted his whole stock except a few cuckoo clocks.

Well Trained Steed.

Some time ago, when Sir Ian Hamilton was reviewing a certain corps, a laughable incident occurred. One of the officers was mounted on a horse that had previously belonged to a baker.

POWER OF THE GYROSCOPE.

Widespread Use of What Was at First Regarded as a Mere Toy. Tinkering in his machine shop to design a novel Christmas present for one of his boys, Elmer A. Sperry a few years back stumbled on to a half dozen new applications of what had previously been regarded as a merely interesting mechanical curiosity, the gyroscope.

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An Interesting Illusion.

A curious and interesting effect may be produced in the following simple manner: Take a sheet of paper or thin card board about five inches square and roll it into a tube, with one end just large enough to fit around the eye and the other end somewhat smaller.

Tomatoes to a Fish.

In the little village of Blockley, in South Worcestershire, stands a picturesque little dwelling named Fish Cottage. Enter its garden and you will find what is probably the only tomato-plant ever erected to the memory of a fish.

On to Him.

Roweuder—My dear, it was of course, business that detained me till midnight. Mrs. Roweuder—Yes, Roweuder—you know I wouldn't deceive you. Mrs. Roweuder—No, Charlie, you wouldn't deceive me, no matter what you said.—New York Times.

Room For a Slueth.

"Coat Department—Misses Coats." The man read this sign with interest. "Maybe I could trace some of 'em for you," he said. "How'd you like to hire me as a detective?"—Louisville Courier-Journal.

What Women Like to Know

Spring Sport Skirt

Spring is on the way, and the design herewith illustrated will be welcomed by huge black and white checked velours is featured in the smart skirt, with the



KIRT AND WAIST.

deep yoke and scalloped joining effect by subtle black and white buttons Sport hat is made of old rose narrow grosgrain ribbon

Chicken Pie With Oysters

Get two good sized fowls, dress, clean and cut up. Put in a stew kettle with one small onion, a sprig of parsley and a piece of bay leaf, cover with boiling water and cook slowly until it is ready to slip from the bones.

Larding Fowls and Meat

Larding, although very easy, requires to be seen to be properly understood. Very hard bacon is necessary, as soft bacon breaks on being passed through the fowl or meat.

The Home Doctor

Corn Remedy—For corns remove the shoe pressure and soak the corn in hot soapsuds and trim it off carefully, or apply weak acetic, but be very careful, says the Farm and Fireside.

Gins on Stomach.

Take a teaspoonful of phosphate of soda in a glass of water before meals. Drink plenty of hot water one hour before meals, and be careful of your diet.

Perspiring Feet—Bathe the feet with hot water, using soap, every night. Then dust them with talcum powder medicated with formalin, ten drops to the ounce. This should bring relief.

Canker of Mouth.

Wash mouth every four hours with the following: Borax acid, thirty grains; salicylic acid, five grains, water, three ounces. Blackheads—For blackheads compress them out and apply a wash of salicylic acid, one dram, and alcohol, three ounces. Bathe in it well, and the face will become smooth, but do not use it too freely.

AMBITION.

The substance of the ambitious is merely the shadow of a dream.—Shakespeare. Ambition and love are the wings to great deeds.—Goethe. Thrice happy life that's from ambition free.—Allan Ramsay. Let us not strive to rise too high that we may not fall too low.—Schiller.

Home Cookery

Brains.

Purchase a young pig's head and one pound of lean beef. Have the butcher prepare the head for boiling and cook it with the beef in water to cover until the bones will slip easily from the meat. (Be careful that the water only simmers.) Remove meat from the bones and chop finely with the beef.

Gluten Bread.

Pour a pint of boiling water into a pint of milk, add a teaspoonful of salt and a quarter of a teaspoonful of yeast. Let stand till lukewarm, then add a well beaten egg, a quarter of a pound of butter, one-half cup of sugar and stand in a warm place to rise. Then add enough gluten flour to make a soft dough and knead it well. Bake in a loaf pan for one hour. Cut a head of rapeseed less yeast and less time to rise than ordinary bread.

Cream of Split Pea Soup.

One cup split peas, two and one-half cups water, two table-spoonfuls chopped onion, three table-spoonfuls butter, three table-spoonfuls flour, one pint milk. Soak the peas overnight in water and boil them. Cook slowly until soft, pass through a strainer. Make a white sauce of the remaining ingredients and add to the pea pulp. Cook together ten minutes.

Vegetable Chowder.

One and a half cups sliced potatoes, one and a half cups water, medium onion, one cupful steamed tomatoes, one cupful milk, one cupful cream, one teaspoonful salt. Slice the onion and cook with the potatoes in boiling salted water. When tender, add tomatoes and cream and bring to the boiling point. Heat the cream and milk and add to the vegetables just before serving. Serve hot over crackers.

Eggless White Cake.

Two cups sugar, one cup butter and one table-spoonful of shortening. Stir to gether two or three table-spoonfuls of flour, two table-spoonfuls of baking powder and one-half table-spoonful of salt. Add to sugar, alternately, with portions of one cupful of milk until all are added. Beat well with lemon or vanilla and beat all three minutes. Bake in hot oven.

Cocoas Frosting

One cupful cocoa, one table-spoonful of cream, one cupful of hot water. Beat frosting till it hairs, beat till it cracks and then spread.

A DIFFICULT TASK.

A man's work to be hottest to be kind, to earn a little and spend a little less to make, upon the whole a family happlor for his presence, to renounce when that shall be necessary and not be embittered, to keep a few friends, but those without capital, station, and above all, on the same grim condition to keep friends with himself—here is a task for all that a man has of fortitude and delicacy.—Robert Louis Stevenson

Why Named Duck Pins



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Inspiration Miscellany

Courtesy In Business

In his book, "Succeeding With What You Have," Charles M. Schwab tells a number of stories to show that there is just as much opportunity in this country to rise in the world as ever. Here is one of them.

Look After the Boy.

To a father who admitted in court that he did not know how his son, then under arrest, had been spending his evenings or what he had been doing the judge put some questions that other fathers might well ask themselves: "Do you keep a horse?" "Yes, your honor." "Where is it now?" "In the barn." "You know where it is every night don't you? You lock the barn door don't you? You feed the horse, and you feed it and care for it, don't you?" "Yes, sir."

Satisfied With Your Job?

In the American Magazine a writer says: "Running over the lives of the men I had known in business, I discovered this curious fact: Around thirty or thirty-five their careers began on a mistake to divide into two classes. Most of them had given promise of success. They had moved along about as I had until they had reached an income of \$4,000 or \$5,000. There half of them had stopped; the other half seemed to take a fresh grip on themselves and force ahead even more rapidly. Why had the first group stopped? It wasn't lack of ability. So far as I could see, the men in the two groups didn't differ greatly in talents, nor was it lack of opportunity. It was nothing more nor less than this—the first group had become satisfied; familiarity with their jobs had bred contentment and contentment had settled down in a subtle but no I had; they were happy with their children; their jobs were easy for them; they were at peace with the world; they had ceased to struggle, which means that they had ceased to grow."

Idleness.

From its very inaction idleness ultimately becomes the most active cause of evil, as a patient is more to be dreaded than a fever. The Turks have a proverb which says that the devil tempts all other men, but that idleness tempts the devil.—Colton

Logical.

Avarice is generally the last passion of those lives of which the first part has been squandered in pleasure and the second devoted to ambition. Hence it sinks under the fatigue of getting wealth hells his age with the milder business of saving it.—Johnson

CHEERING SOME ONE ON.

Don't you mind about the triumphs. Don't you worry after fame. Don't you grieve about succeeding. Let the future guard your name. All the best in life's the simplest. Love will last when wealth is gone. Just be glad that you are living And keep cheering some one on. There's a lot of sorrow round you, Lots of loneliness and tears, Lots of heartaches and of worry Through the shadows of the years, And the world needs more than tri-umphs, More than all the swords we've drawn, It is hungering for the fellow Who keeps cheering others on. Let the wind around you whistle And the storms around you play; You'll be here with brawn and grit-tle When the conquerors decay; You'll be here in memories sweet-ened If some souls you've saved from pawn, If you put aside the victorias And keep cheering some one on. —Baltimore Sun.